



THE LIVELY AND ELEGANT CAVA THAT SPEAKS OF HISTORY AND TRADITION, BORN IN THE HEART OF THE PENEDEÈS.

In 1919, a group of winegrowers from the village of l'Arboç decided to build a distillery to extract spirits from the grape pomace left after pressing. From 1952 onwards, **a group of local winegrowers joined their efforts to build a cooperative** winery next to that distillery and produce wine together. The modernist-style winery soon specialised in vinifying native grape varieties mainly for cava production, although they also make still wines.

Cellers de l'Arboç was a pioneer in Penedès in fermenting wines at low temperatures, a technique that preserves the freshness and Mediterranean aromas, ensuring excellent quality in the second fermentation in bottle. **The origins of Arboç 1919 speak of dedication, tradition and an innovative spirit**, with a commitment to respecting the land and sharing a passion for wine. Here we find a **cava that captures the essence of Penedès**, true to its roots and able to turn every glass into a toast to history and the future.

TASTING NOTES



Appearance

Pale yellow with greenish tones.



Nose

Ripe stone fruit and citrus integrated with subtle toasted notes, creating an aromatic profile.



Palate

Fresh and light body, balanced acidity, with a finish of citrus and white fruit.



Food pairings

Perfect with fresh seafood, sushi, savoury appetisers and mild cheeses.

DENOMINATIONS OF ORIGIN

D.O. CAVA

Comtats de Barcelona

FULL RANGE





PRODUCTION

We craft cavas of exceptional quality, produced in the Cava D.O. using the traditional method, which consists of carrying out the second alcoholic fermentation in the bottle. Each grape variety is harvested and fermented separately. For the second fermentation, the bottles are stored in underground cellars at a constant temperature of 15°-17°C with the wines remaining in contact with their yeasts.

AGEING

This Cava is classified as a Cava de Guarda, and spends more than 10 months in the bottle where it undergoes the second fermentation to acquire its bubbles. After this, we start the riddling process: the sediments, resulting from the depletion of the yeasts, are deposited in the neck of the bottle, thanks to a daily rotation of the bottles carried out in our cellars. The native yeasts lend our cava its unique personality.

TECHNICAL DATA

Typology	Cava Brut Nature
Grape varieties	Xarel·lo 40%, Macabeo 30% & Parellada 30%
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Time in bottle	>10 months
Alcohol content (vol)	11,50 %
Energetic value	293 kJ / 70 kcal
Total acidity (gr/l)	6,2
pH	3,02
Residual sugar (gr/l)	1,2
Winemaker	Joan Rabadà
Recommended serving temperature	6-8°C
Available formats	75 cl